

Pesto Pizza

DOUGH

- 1 Tbs Active dry yeast
- 1 cup Warm water
- 1 tsp Salt
- 2 Tbs Sweetener
- 1/4 cup Olive oil
- 1 cup White flour
- 3 cup Whole wheat flour

Procedure

1. PESTO TOPPING c Densely packed fresh basil /4 c Pine nuts ea Large garlic cloves Zest from 1 lemon /3 c Olive oil
2. VEGETABLE TOPPING- oz Marinated artichoke hearts lg Tomatoes, sliced thinly c Zucchini, thinly sliced /4 c Pine nuts
3. DOUGH: Combine yeast, sweetener & warm water. Whisk in salt & oil & let sit for 10 minutes. Add flours, 1/2 c at a time & knead for 10 minutes, adding more flour as necessary. Let rise for an hour. Deflate by punching down the dough.
4. PESTO TOPPING: Process basil, pine nuts, garlic & zest in food processor till smooth. With blender running, drizzle in the oil to form a thick paste.
5. TO ASSEMBLE: Sprinkle 10" X 15" baking sheet with cornmeal. Place dough in centre & press out from the centre till the baking sheet is covered with dough. Spread dough with a thin layer of pesto. Arrange artichoke hearts, tomato slices & zucchini evenly over the pizza. Dot with more pesto & sprinkle with pine nuts. Bake at 375F for 20 minutes or till the crust is well cooked & browned.

Servings: 4